



VILLA MARIA

NEW ZEALAND



Library Release Cabernet Sauvignon

GIMBLETT GRAVELS 2009

AWARDS & ACCOLADES

Gold - Six Nations Wine Challenge 2017

97/100 - Sam Kim (Wine Orbit)

96/100 - Bob Campbell MW

19.5+/20 - Raymond Chan

5 stars - Michael Cooper

WINEMAKERS COMMENT

A deep dark red hue in the glass, the lifted aromas centre around a core of ripe black fruits, liquorice, coffee bean and fragrant cedar spice.

The palate texture is concentrated and layered, fine tannins beautifully wrapped with more dark berries, cocoa and perfectly integrated oak. Full-bodied and seamless, this wine builds in power right to the end, finishing long with exceptional balance and poise.

TECHNICAL DETAILS

REGION:	Hawke's Bay Gimblett Gravels
VARIETIES:	Cabernet Sauvignon
ALCOHOL:	14.0
PH:	3.7
TOTAL ACIDITY:	6.2g/L
RESIDUAL SUGAR:	0g/L





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VINEYARD & WINEMAKING

VINEYARD DATA

VINEYARD YIELD: 6T/Ha

A long dry extended summer period in 2009 provided exceptional conditions to ripen our Cabernet Sauvignon. Fruit from this block was picked in perfect condition at 1.8-2.0kg per vine or 6T/Hectare. The vineyard sits at the heart of the Gimblett Gravels District.

SOILS & VITICULTURE

The Gimblett Gravels vineyards of Villa Maria have produced consistently high-quality fruit for well over a decade. The free draining gravel based soils and warm temperatures, naturally encourage low yields. Low crop levels with well-spaced shoots numbering 20-25 per vine, ensure the resulting fruit is deeply coloured, richly flavoured and displaying ripe tannins.

WINEMAKING DATA

DESTEMMED/CRUSHED: 100%

FERMENTATION: Hand plunged 4 times daily

FERM. VESSEL: Open top stainless steel fermenter

NEW BARREL: 67%

BARREL TYPE: 3yr seasoned tight grain 225L French barriques

MATURATION: 18 months

MALOLACTIC: Completed in barrel

FINING: Egg whites

FILTRATION: Minimal filtration

BOTTLED: 9 April 2011

